

# Veranda Deluxe Dinner Buffet

## ~Hors d'oeuvres~

Domestic & Imported Cheese Board  
Accompanied by a Fresh Fruit Garnish & Assorted Crisps  
Mini Blue Crab Cakes with our Creamy Caper & Tarragon Remoulade  
Jumbo Gulf Shrimp with a Spicy Cocktail Sauce  
Baked Portobello Mushrooms dressed with Boursin Cheese  
Chicken Satay with Toasted Sesame Seeds & a Teriyaki Glaze

## ~Veranda Salad~

Please choose one {1} only:  
House Salad~Baby Greens, Grape Tomatoes, Hearts of Palm &  
served with your choice of 2 dressings:  
Bleu Cheese - Ranch - Honey Mustard - Herb Vinaigrette  
Or  
Traditional Caesar Salad~Tossed with Imported Aged Parmesan,  
& Herbed Croutons with Anchovies on the side.

## ~Entrée~

Please Choose two {2} only:  
Roast Tenderloin of Beef with Sauce Béarnaise  
Honey Glazed Salmon with Fresh Basil Cream Sauce  
Fresh Yellowtail Snapper topped with Bay Shrimp & a Meunière Sauce  
Tenderloin of Pork with a Wild Berry Port Wine Sauce

## ~Dessert~

The Veranda Sampler  
Our Traditional Key Lime Pie accompanied with our award winning Triple Layer  
Chocolate Pate garnished with Raspberry Coulis, Fresh Berries & Whipped Cream

**Minimum 35 Guests at \$65.95 per person**  
**Non Alcoholic Beverages included in the above price**

Prices do not include 6.5% Sales Tax  
Customarily we add a 20% gratuity for your convenience; this amount may be modified  
at your discretion.